

### Baked Vegan Mac and Cheese Recipe

This creamy, cheesy, and satisfying vegan mac and cheese is baked to perfection. It's a crowd-pleaser that's perfect for weeknight dinners or potluck gatherings.

#### Ingredients

##### For the Pasta:

- 12 oz macaroni or pasta of choice (gluten-free if needed)

##### For the Cheese Sauce:

- 1 1/2 cups raw cashews (soaked in hot water for 15 minutes, then drained)
- 1 1/2 cups unsweetened almond milk (or any plant-based milk)
- 1/3 cup nutritional yeast
- 2 tbsp lemon juice
- 2 tbsp olive oil or vegan butter
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp smoked paprika
- 1/2 tsp turmeric (for color)
- 1 tsp Dijon mustard
- 1/2 tsp salt (adjust to taste)
- 1/4 tsp ground black pepper





### **For the Topping:**

- 1 cup breadcrumbs (panko or regular, gluten-free if needed)
- 2 tbsp olive oil or melted vegan butter
- 1/2 tsp smoked paprika
- 1/4 tsp garlic powder

## **Instructions**

### **1. Cook the Pasta**

1. Bring a large pot of salted water to a boil.
2. Add the pasta and cook according to the package instructions until al dente. Drain and set aside.

### **2. Make the Cheese Sauce**

1. In a high-speed blender, combine the soaked cashews, almond milk, nutritional yeast, lemon juice, olive oil, garlic powder, onion powder, smoked paprika, turmeric, Dijon mustard, salt, and black pepper.
2. Blend until smooth and creamy. Taste and adjust seasoning if needed.

### **3. Combine Pasta and Sauce**

1. Preheat your oven to 375°F (190°C).
2. In a large mixing bowl or the pot used to cook the pasta, combine the drained pasta with the cheese sauce. Stir until the pasta is evenly coated.
3. Transfer the mixture to a greased 9x13-inch baking dish.

### **4. Prepare the Topping**

1. In a small bowl, mix the breadcrumbs, olive oil, smoked paprika, and garlic powder until the breadcrumbs are evenly coated.
2. Sprinkle the breadcrumb mixture evenly over the pasta.



## 5. Bake

1. Bake the mac and cheese in the preheated oven for 20-25 minutes, or until the topping is golden brown and crispy.
2. Remove from the oven and let cool for a few minutes before serving.

This baked vegan mac and cheese is comforting, rich, and entirely plant-based—a dish everyone will love! Enjoy!